

AMSTERDAM Seattle, WA 06/29/2002 SCORE: **96**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1
	CREW GALLEY	
Deduction Status:	Y	
Violation:	A LEAKING BACKFLOW PREVENTER WAS OBSERVED ON THE COLD WATER SUPPLY TO THE CONVEYOR DISHWASHING MACHINE.	
Recommendation:	5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.	
Action:	This has been corrected.	

Site:	MAIN GALLEY - HOT GALLEY	
Deduction Status:	Y	
Violation:	THE VACUUM BREAKERS ON TWO STEAMER OVENS WERE LEAKING.	
Recommendation:	5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.	
Action:	This has been corrected.	

Site:	POTABLE WATER	
Deduction Status:	Y	
Violation:	THE POTABLE WATER SUPPLY TO THE DEVELOPING TANK WAS NOT EQUIPPED WITH A BACKFLOW PREVENTER. [REPEAT ITEM FROM PREVIOUS INSPECTION.]	
Recommendation:	5.7.1.2.6 Backflow preventers shall be provided on all fixtures using potable water and which have submerged inlets. 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6)	

	Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.	
Action: A backflow preventor will be installed.		
Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0
Site: BARS		
Deduction Status: N		
Violation: A HEAVILY SCORED CUTTING BOARD WAS FOUND IN THE LIDO BAR.		
Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.		
Action: Cutting board will be made smooth.		
Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0
Site: LIDO - DELI BAR		
Deduction Status: N		
Violation: THE SEALANT AROUND THE COLD TOP AREA WAS LOOSE AND BEGINNING TO PEEL.		
Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.		
Action: Sealant will be replaced.		
Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2
Site: CREW GALLEY		
Deduction Status: Y		
Violation: FINAL RINSE PRESSURE ON THE CONVEYOR TYPE DISHWASHER RANGED FROM 7 - 12 PSI CAUSING FLUCTUATIONS IN THE FINAL RINSE TEMPERATURE MEASURED AT DISH SURFACE.		
Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair		

	and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.
Action:	Final rinse water pressure will be adjusted and temperatures monitored. Crew instructed to take machine Out of order when problems occur and call head of department.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site:	PROVISIONS
Deduction Status:	N
Violation:	OLD FOOD SOIL WAS NOTED ON SEVERAL FOOD PROCESSOR BLADES STORED AS CLEAN IN THE VEGETABLE PREPARATION AREA.
Recommendation:	7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.
Action:	Item was corrected and crew re instructed

Site:		LIDO PREP
Deduction Status:		N
Violation:		DRIED FOOD RESIDUE WAS FOUND ON THE MEAT SLICER THAT WAS STORED AS CLEAN.
Recommendation:		7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.
Action:		Item was corrected and crew re instructed
Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1
Site:		PROVISIONS
Deduction Status:		Y

Violation:	OLD FOOD RESIDUE WAS NOTED ON THE DECK UNDER PALLETS IN THE CORNER OF DAIRY COOLER.
Recommendation:	7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.
Action:	Area has been cleaned.

Site:	GENERAL FOOD SERVICE
Deduction Status:	Y
Violation:	POURED DECKING MATERIAL WAS DAMAGED, PARTICULARLY IN TRANSITION AREAS, SUCH AS AROUND SCUPPERS, EQUIPMENT DECK FOUNDATIONS, AND THRESHOLDS.
Recommendation:	7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.
Action:	This is a defect in the poured floor on this new ship. It is a warranty issue that is being resolved with the ship's builder.

Site:	LIDO - DECK # 8
Deduction Status:	Y
Violation:	SECTIONS OF THE DECK DRAINS WERE SOILED WITH FOOD DEBRIS AFTER THE CLEANING OF THE LIDO WAS COMPLETED.
Recommendation:	7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.
Action:	Area has been cleaned.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site:	MAIN GALLEY - DISHWASHING
Deduction Status:	N
Violation:	GLASSWASHER AND ONE OF TWO CONVEYOR DISHWASHERS WERE BOTH "OUT OF ORDER".
Recommendation:	7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines.

Action:	Glass washer has been repaired. The other machine is awaiting spare parts.
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Site:	COMMENDATION
Deduction Status:	N
Violation:	POTABLE WATER SYSTEM, SWIMMING POOLS AND SPAS, AND CRITICAL FOOD SAFETY SYSTEMS WERE NOTED TO BE IN EXCEPTIONAL CONDITION DURING TODAY'S INSPECTION.
Recommendation:	